

EASTER BRUNCH

Sunday, April 4th, 2010

Seatings at: 11am, 1pm, 3pm and 5pm

Please call (585) 394-1480 to make reservations.

Chef operated made to order omelet station:

With an assortment of fresh ingredients.

Smoked Seafood Display:

Smoked Salmon, Smoked Shrimp and Scallop Mousse with capers, minced red onion and diced egg.

Smokehouse Bacon

Country Sausage

Breakfast Potatoes

Cinnamon Swirl French Toast

Breakfast Breads and Pastries

Fresh Fruit Salad

Tomato and Fresh Mozzarella Salad with Basil

Greek Pasta Salad

Mixed Greens salad with Balsamic Vinaigrette, and Ranch Dressing

Macaroni and Cheese

Filet of Sole stuffed with jumbo lump Crabmeat

Tri colored cheese stuffed tortellini with pesto cream sauce

Chicken Marsala

Elaborate Assorted Dessert Display

CARVING STATIONS

~ Ham Carving Station ~

To include: Wild Rice Pilaf, Butternut Squash,

Mole Sauce and Root Beer Reduction

~ Top Sirloin of Beef Station ~

To include: Mashed Potatoes, Warm

Southwestern Corn Salad and Rosemary Jus

PRICES

Adults ~ \$25.95

Senior Citizens ~ \$21.95

Children 6-12 ~ \$14.95

5 & under ~ FREE